
SNACKS

Skillet-baked brioche, onion and thyme glaze, butter, smoked salt	6 / 8
Orange, garlic & oregano olives (ve) (df) (gf)	7
Padron peppers, dashi emulsion (ve*)	7
Smoked Ashmore cheese croquette, chilli emulsion (v)	3ea
Potato hash, whipped smoked cod roe, lemon zest	3ea



STARTERS

Lamb sausage, fig, labneh, hot honey, nettle and chickpea dukkah (gf)	15
Nutbourne tomatoes, burrata, focaccia, garlic and anchovy, basil (gf*) (ve*)	14
Duck consommé, peas and broad beans, confit duck egg, peppered duck, hazelnuts, fresh garden herbs (gf)(df)	16
White crab tart, brown crab emulsion, pickles, fresh fennel and seaweed	17
Scallop ceviche, grapefruit, Kentish rapeseed, chilli, crispy seaweed (gf*) (df)	16

MAINS

Goat's cheese agnolotti, baby fennel, fresh beans, watercress sauce (v)(ve*)(df*)	30
Lion's Mane schnitzel, bbq turnip, blue cheese, buffalo sauce (v)	31
Corn-fed chicken Caesar salad, Burford Brown egg, brioche croutons, crispy pancetta, Old Winchester, fried anchovies (gf*)	29
Sussex beef rump, chimichurri, rocket and tarragon emulsion, bordelaise sauce, beef dripping crouton (gf*)	38
Grilled trout, pea and courgette fricassée, courgette and basil purée, horseradish (gf)	34

FROM THE EMBERS

Grilled sea bream, charred lime, butter & chive sauce (gf)	37
Half corn fed spatchcock chicken, charred lemon, thyme butter sauce (gf)	34
Grilled Mangalitsa pork chop: fresh radish, apple sauce (gf/df*)	36
30 day dry aged 1kg Porterhouse steak, Bordelaise sauce, seasonal salad (note, this dish can take up to 45 mins) (gf)	110
Béarnaise / Peppercorn / Blue Cheese	4ea

SIDES

Mash potato, pickles, bacon crumb (gf) (v*)	8
Crispy potatoes, garlic & herb salt (gf) (ve)	7
Hot honey glazed heritage carrots, feta cheese (gf) (v) (df*)	8
Seasonal dressed salad leaves, vinaigrette (gf)(v)(ve*)	6

We buy from local producers and source the best of British. Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

(v) Vegetarian / (ve) Vegan / (gf) Gluten Free / (df) Dairy Free

We hope you enjoyed our food and service. We add a discretionary 12.5% service charge to your bill but if you are not happy please don't pay it and let us know if there is anything we can do better.

*We can alter this dish on request